



Grape Varieties	100% Nebbiolo
Winemaker	Aldo and Giuseppe Vaira
Closure	Natural Cork
ABV	14%
Acidity	5.63g/L
Wine pH	3
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Aldo Vaira's wines are characterised by pristine flavours and clearly defined perfumes. These characters are attributable to the position of his vineyards at about 400 metres above sea level in the village of Vergne in the commune of Barolo. G.D. Vajra was established in 1972 and named after Aldo's father, Giuseppe Domenico Vajra. Aldo has been gradually increasing the area under vine, which now includes 20 hectares of Barolo vineyards located in such strategic spots as Bricco delle Viole, Fossati, La Volta and Coste di Vergne. Aldo adheres to old-style winemaking methods, though blends these with new techniques, such as temperature-controlled fermentation, to produce such superbly elegant wines.

VINEYARDS

Ravera is a cru vineyard located in the southwest quadrant of the Barolo zone. The vineyard runs north to south across the communes of Barolo and Novello. The soil here is a mix of iron-rich clay and sand, that is uncompacted and offers good permeability and drainage. This translates into a very vibrant yet dense wine that promises evolution over time. The vineyard has been farmed since 2001 but produced Langhe Nebbiolo until 2008. Today it produces a Barolo with fine aromas, sapid flavour and great complexity.

VINTAGE

The 2020 vintage was truly remarkable, and one of the longest in recent years. The season started with an on-time bud break and abundant flowering. This set the stage for gorgeously perfumed and dominating wines. Rainfall in July resulted in a less regular fruit set, but also created cooler temperatures which prompted the extra long growing season which was what allowed the fruit to develop outstanding aromatics.

VINIFICATION

In 2020, Ravera was harvested over two days, on October 5th and 6th. Grapes were sorted manually three times: directly on the vine, as whole clusters on the sorting tables, and lastly as single berries. Vinification was carried in vertical tini, with gentle punch downs and rinsing of the cap and lasted 28 days, including a submerged cap maceration. Spontaneous malolactic fermentation occurred the following Spring. The wine was aged for 28 months in large Slavonian oak casks and was bottled July 11th 2023.

TASTING NOTES

Brilliant ruby red color. The nose of the 2020 Barolo Ravera reveals orange peel, dried flowers, and menthol notes. The palate complex, with the signature juiciness of the Ravera site.